



## 15 Years of The Jetty Mini Gastro

*Five courses, £39.50 per person*

*A delicious collection of The Jetty dishes to be enjoyed by the whole table*

Available Monday to Saturday for lunch, Monday to Thursday for dinner,  
and Sunday all day

### **Artisan Breads, Butters & Olive Oil** *(for two)* **£6.00 per basket**

Sourdough breads, seaweed butter, Planeta olive oil

#### **Amuse Bouche**

White bean velouté, minced truffle

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#### **The Jetty Bites**

A taste of four Jetty seafood starters on one plate

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#### **Twice Baked Cheese Soufflé**

Twice baked with a glazed cheese crust

*It could be wrong to serve two soufflés,  
but this is the one dish that has been on a Jetty menu every day*

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#### **Cod & Crab**

Fillet of cod topped with a crab and herb crust with butter sauce

*Another Jetty classic that has followed Chef Alex from his M-Star days*

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#### **Chicken, Prawn & Lobster**

Breast of chicken, grilled red prawn, lobster bisque sauce

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#### **Passion Fruit Soufflé**

Served with mango sorbet and passion fruit sauce

*Chef Alex's first ever soufflé*

*With a fantastic array of flavours, let us decide the wines for you  
with a small glass to accompany each course (served after your Amuse Bouche) £35.00*

the jetty

A stylized graphic of a jetty structure, consisting of a horizontal beam supported by three vertical pillars. The beam and pillars are white, matching the text above them.